

SHRIMATHI DEVKUNVAR NANALAL BHATT VAISHNAV COLLEGE FOR WOMEN
(AUTONOMOUS)

(Affiliated to the University of Madras and Re-accredited with 'A+' Grade by NAAC)
Chromepet, Chennai - 600 044.

M.Sc.FSND - END SEMESTER EXAMINATIONS - NOV'2024

SEMESTER -I

20PNDCT1001 -Advanced Food Science

Total Duration : 2 Hrs. 30 Mins.

Total Marks : 60

Section B

Answer any **SIX** questions ($6 \times 5 = 30$ Marks)

1. What are colloids? Explain the properties of colloids.
2. Explain the effect of heat on physio-chemical properties of proteins.
3. Enumerate on hydrogenation and winterisation of fats with suitable examples.
4. Give an account on food additives and emphasize the need of food additives.
5. Describe the role of immobilized enzymes in food industries with suitable examples.
6. Recollect and explain the effect of chemical factors on milk components.
7. Define food. Classify foods based on viscosity with suitable examples.
8. Differentiate artificial and natural sweeteners with suitable example.

Section C

I - Answer any **TWO** questions ($2 \times 10 = 20$ Marks)

9. Illustrate the structure of starch and explain the effect of heat on starch.
10. Explain the mechanism of action of enzymes and emphasize the role of enzymes in foods.
11. How to determine the quality of eggs? Justify your observations.
12. Elaborate on types of rancidity and suggest measures to prevent rancidity in fats and oils.

II - Compulsory question ($1 \times 10 = 10$ Marks)

13. Discuss the role of colours, flavours and sweeteners in the food industry.
